

Sharing Boards

Each platter serves 10 people - Available on pre order only

WEYSIDE MINI BURGERS

10 mini beef burgers (3oz), cheddar,
burger sauce, Young's ale onion chutney, lettuce,
(GF available)
£60

WEYSIDE PLANT BURGERS

10 mini Plant based burgers (3oz), vegan cheddar, burger sauce,
Young's ale onion chutney, lettuce (vg)
(GF available)
£60

SANDWICHES

10 served on mini brioche buns
Choice of fillings: Chicken and bacon/
Gammon and piccalilli /Mature cheddar and tomato/
Cucumber and dill yogurt Vg
(GF available)
£48

CHARCUTERIE BOARD

Salami, Chicken liver pate on sourdough toasts,
smoked honey roast gammon, sausage rolls, pigs in blankets,
cocktail gherkins, wholegrain mustard
£78

ALLOTMENT BOARD

Garlic hummus with flatbread, cauliflower wings,
tomato bruschetta, crudités, olives (Vg)
(GF available)
£70

FISHERMAN'S BOARD

Haddock goujons (GF) ,smoked salmon
and clotted cream crackers, whitebait,
confit garlic mayo and tartar sauce
£80

Sharing Platters

Each platter serves 10 people - Available on pre order only

BRITISH CHEESE BOARD

Blue cheese, smoked cheddar and soft cheese (250g of each),
grapes, celery, Young's ale onion chutney,
quince jelly, seeded crackers and watercress (V)
£100

PUDDING BOARD

10 of each mini pudding - Double chocolate brownies (Vg),
fruit scones with jam and clotted cream,
lemon possets topped with a fresh berry (GF)
£65

SIDES

Serve 10

Skin on fries (vg) (GF available) £40

Truffled skin on fries £45

Rosemary and Garlic Roasted New Potatoes £45

Greek salad: Vegan feta, olives, cherry tomato, cucumber,
mixed leaves, house dressing (vg) £45

Please inform us on the pre order form if you have a food allergy or intolerance.
All prices are inclusive of VAT.

The Weyside

G U I L D F O R D

Silver Set Menu

Two courses £28 • Three courses £37

Available on pre order only - Minimum people 15

Starters

Seasonal soup of the day
with toasted sourdough and butter (v/vga)

Chicken liver paté
with sourdough and Young's ale onion chutney

Smoked mackerel
with elderflower pickled cucumber and red onion salad

Feta and beetroot Greek
salad (vg)

Mains

Chicken supreme
with new potatoes, seasonal greens, sun-dried tomatoes and red wine jus

Best in season fillet fish
with crushed new potatoes, Samphire and confit garlic butter

Rawlings Of Cranleigh Pork belly
with crushed new potatoes, seasonal vegetables, gravy & crackling

Seasonal vegetable Shakshuka and flatbread
with a Burford Browns hen egg (v) or feta (Vg)

Dairy cattle burger served with cheddar,
watercress mayo, lettuce, tomato, red onion, Young's ale onion chutney and
skin on fries
Plant alternative available (Vg)

Puddings

Wild berry meringue
with lemon yoghurt and orange syrup (v)

Lemon posset
topped with fresh berries (v)

Double chocolate brownie
served with Jude's vanilla ice cream (vg)

Selection of Jude's ice cream (vg)
3 scoops

British blue cheese
with apple, celery, quince jelly and seeded crackers (v)

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking. Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Fish dishes may contain bones.

Gold Set Menu

Three courses £57

Available on pre order only - Minimum people 15

For the table

Bread selection, confit garlic butter and olives (vga)

Starters

Smoked duck breast
with fennel, orange and pea shoot salad

Potted crab paté
with Young's sourdough

Potato gratin
with toasted almonds and truffle honey
with soft cheese (v) or feta (vg)

Mains

Dorset lamb cutlets
with dauphinoise potato, seasonal vegetables,
garden rosemary & mint jus (medium rare)

Chalk stream trout supreme
with breaded oyster, dauphinoise potato,
samphire and chimichurri

Beef fillet mignon
with red wine shallot jus and Koffmann's triple cooked chips

Tempura tofu
with saffron wild rice, seasonal vegetables, katsu curry sauce,
pickled vegetables and watercress salad (vg)

Puddings

Crème brûlée
with exotic fruits (v)

Double chocolate brownie
with Judes vanilla ice cream
and Baileys chocolate sauce (v) or Tia Maria chocolate sauce (vg)

Seasonal tarte Tatin
with vanilla clotted cream and toasted almonds (v)

Three British seasonal cheeses
with quince jelly, seeded crackers, celery and grapes

The Weyside

G U I L D F O R D

Drinks

We have a wider choice of drinks available on demand -
Full wine list and description available on our website

ROSE WINE

Quercus Merlot Rose £30.75
Cuvee Florette Provence £32.50
Minuty Provence Rose £38
Whispering Angel £46

WHITE WINE

Crisp & Vibrant

Esprit Marin Picpoul de Pinet £33.50
Violetto Pinot Grigio DOC £29
Featherdrop Bay Sauvignon Blanc £35.25
Floral & Rounded
Gavi Ca di Mezzo £35.25
Vina Torcida Rioja Blanco £28.50
Vinalthau Viognier £36.75
Ripe & Aromatic
Angelo Cataratto £26
Muller's Valley Chemin Blanc £34.75
Morande Sauvignon Blanc £29.75

MAGNUMS

Nyetimber Cuvee Classic £133
M de Minuty - Rose £76
Whispering Angel £92
Château La Mascaronne Rose £81.00
The Chocolate Block £100
Finca La Colonia Malbec £74

COCKTAIL TREES (12)

Espresso Martini £132
Passion fruit Martini £32

CHAMPAGNE

& SPARKLING WINE

Izzaro Rose Provence £41
Tempio Prosecco DOC £35.75
Veuve Clicquot Brut £90.50
Nyetimber Cuvee Classic £66.50
Nyetimber Rose £76.50
Steinbock Alcohol free £34

RED WINE

Spicy & Indulgent

Roccalana Montepulciano d'Abruzzo £28
La Tournee Syrah Grenache £36
Conde Valdemar Rioja Reserva £44
Mellow & Fragrant
Bodega Norton Porteno Malbec £31
Morandé Colección Privada Merlot £29
Jealousy Pinot Noir £32.50
Rich & Complex
Finca La Colonia Coleccion Malbec £37
Chateau Bourdicotte Bordeaux £37
Domaine Tournon Shiraz £41

BOTTLES (per 6)

Peroni bottle £32.70
Sol bottle £31.80
Peroni 0% £27.60
Erdinger Low Alcohol £28.20
Corona Cero £27
Rekorderlig £40.20
Rekorderlig strawberry & lime 0% £33
Aspall Premier Cru £37.80

JUG

Pimm's (2 pints) £24.30

We also have a wide selection of soft drinks and alcohol free options. More wines available on demand.



Something Extra

We're here to ensure that your party is one to remember! Why not add to your event with a glass of bubbles on arrival or a late night bites station to tackle late night cravings.



Here are some ideas to make your occasion extra special:

- Champagne on arrival
- Beer buckets
- Magnums
- Bespoke welcome cocktail
- Oyster station
- Late night bites



The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.